

**Department of Public Health and Social Services**  
**Division of Environmental Health**  
**Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular			O	6 / 19 / 18		PALMS MARKET	
Follow-up	✓	✓		TIME IN	TIME OUT	PERMIT HOLDER	
Complaint			RATING	9:30 AM	10:00 AM	GUAM SAVECO OUTLET INCORPORATED	
Investigation			A	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				170000 927		WUETIGT ROAD YIGO GUAM	
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY	
RETAIL			1	653-5466	0	2	
				No. of Repeat Risk Factor/Intervention Violations	0		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
<b>Supervision</b>											
1	IN	OUT			6	16	IN	OUT	N/A	N/O	6
Person in charge present, demonstrates knowledge, and performs duties						Potentially Hazardous Food (TCS Food)					
<b>Employee Health</b>						17	IN	OUT	N/A	N/O	6
2	IN	OUT			6	Proper reheating procedures for hot holding					
3	IN	OUT			6	18	IN	OUT	N/A	N/O	6
Proper use of reporting, restriction & exclusion						Proper cooling time and temperatures					
<b>Good Hygienic Practices</b>						19	IN	OUT	N/A	N/O	6
4	IN	OUT	N/A	N/O	6	Proper hot holding temperatures					
Proper eating, tasting, drinking, betelnut, or tobacco use						20	IN	OUT	N/A		6
5	IN	OUT	N/A	N/O	6	Proper cold holding temperatures					
No discharge from eyes, nose, and mouth						21	IN	OUT	N/A	N/O	6
<b>Preventing Contamination by Hands</b>						Proper date marking and disposition					
6	IN	OUT	N/A	N/O	6	<b>Consumer Advisory</b>					
Hands clean and properly washed						22	IN	OUT	N/A		6
7	IN	OUT	N/A	N/O	6	Consumer Advisory provided for raw or undercooked foods					
No bare hand contact with ready-to-eat foods or approved alternate method properly followed						<b>Highly Susceptible Populations</b>					
8	IN	OUT			6	23	IN	OUT	N/A		6
Adequate handwashing facilities supplied & accessible						Pasteurized foods used; prohibited foods not offered					
<b>Approved Source</b>						<b>Chemical</b>					
9	IN	OUT			6	24	IN	OUT	N/A		6
Food obtained from approved source						Food additives: approved and properly used					
10	IN	OUT	N/A	N/O	6	25	IN	OUT			6
Food received at proper temperature						Toxic substances properly identified, stored, used					
11	IN	OUT			6	<b>Conformance with Approved Procedures</b>					
Food in good condition, safe, and unadulterated						26	IN	OUT	N/A		6
12	IN	OUT	N/A	N/O	6	Compliance with variance, specialized process, and HACCP plan					
Required records available: shellstock tags, parasite destruction						Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.					
<b>Protection from Contamination</b>											
13	IN	OUT	N/A		6						
Food separated and protected											
14	IN	OUT	N/A		6						
Food contact surfaces: cleaned & sanitized											
15	IN	OUT			6						
Proper disposition of returned, previously served, reconditioned, and unsafe food											

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
<b>Safe Food and Water</b>											
27		Pasteurized eggs used where required			1	<b>Proper Use of Utensils</b>					
28		Water and ice from approved source			2	40		In-use utensils: properly stored			1
29		Variance obtained for specialized processing methods			1	41		Utensils, equipment and linens: properly stored, dried, handled			1
<b>Food Temperature Control</b>						42		Single-use/single-service articles: properly stored, used			1
30		Proper cooling methods used; adequate equipment for temperature control			1	43		Gloves used properly			1
31		Plant food properly cooked for hot holding			1	<b>Utensils, Equipment and Vending</b>					
32		Approved thawing methods used			1	44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
33		Thermometer provided and accurate			1	45		Warewashing facilities: installed, maintained, used; test strips			1
<b>Food Identification</b>						46		Nonfood-contact surfaces clean			1
34		Food properly labeled; original container			1	<b>Physical Facilities</b>					
<b>Prevention of Food Contamination</b>						47		Hot & cold water available, adequate pressure			2
35		Insects, rodents, and animals not present			2	48		Plumbing installed; proper backflow devices			2
36		Contamination prevented during food preparation, storage & display			1	49		Sewage and wastewater properly disposed			2
37		Personal cleanliness			1	50		Toilet facilities: properly constructed, supplied, & cleaned			2
38		Wiping cloths: properly used and stored			1	51		Garbage/refuse properly disposed; facilities maintained			2
39		Washing fruits and vegetables			1	52		Physical facilities installed, maintained, and clean			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.						53		Adequate ventilation and lighting; designated areas use			1
Person in Charge (Print and Sign) <u>H. C. Seo</u>						<b>Documents and Placards</b>					
DEH Inspector (Print and Sign) <u>Garcia EPH-01</u>						54		Sanitary Permit, Health Certificates valid and posted			2

Date: 06/19/18  
 Follow-up (Circle one): YES (NO) Follow-up Date

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ESTABLISHMENT NAME <b>PALMS MARKET</b>		LOCATION (Address) <b>WUSSING ROAD YIGO, GUAM</b>	
INSPECTION DATE <b>6 / 19 / 18</b>	SANITARY PERMIT NO. <b>170000927</b>	PERMIT HOLDER <b>GUAM SAVED OUTLET INCORPORATED</b>	

**TEMPERATURE OBSERVATIONS**

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A FOLLOW-UP INSPECTION WAS CONDUCTED.	
	PREVIOUS INSPECTION CONDUCTED ON 6/12/18 (b, c).	
	THE FOLLOWING WAS OBSERVED.	
	ALL PREVIOUS VIOLATION WAS CORRECTED.	
	ITEM # ( 8 ).	
	NO NEW VIOLATIONS WERE OBSERVED.	
	C PLACARD # 00974 REMOVED	
	A PLACARD # 02725 ISSUED.	
	PIC BRIEFED ON ABOVE.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <div style="display: flex; justify-content: space-between;"> <span><b>H. C. Seo</b></span> <span></span> </div>	Date: <b>06/19/18</b>
DEH Inspector (Print and Sign) <div style="display: flex; justify-content: space-between;"> <span><b>J. GARCIA EPHD</b></span> <span></span> </div>	Date: <b>6/19/18</b>